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Makula pigmenteket tartalmazó xantofill készítmény és eljárás előállítására

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(54) **A XANTHOPHYL COMPOSITION CONTAINING MACULAR PIGMENTS AND A PROCESS FOR ITS PREPARATION**

XANTHOPHYL ZUBEREITUNG ENTHALTEND PIGMENTE AUS DER MACULA UND VERFAHREN ZUR HERSTELLUNG

COMPOSITION DE XANTHOPHILES COMPRENANT DES PIGMENTS DE LA MACULA ET PROCEDE DE PREPARATION

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Description**• Field of the Invention :**

[0001] The present invention relates to a xanthophyll composition containing macular pigments and a process for its preparation. The invention particularly relates to a xanthophyll composition containing macular pigments consisting of trans-lutein and zeaxanthin isomers and a process for its preparation. This invention more particularly relates to a xanthophyll composition containing macular pigments consisting of trans-lutein, zeaxanthin isomers, namely (R,R)-zeaxanthin and (R,S)-zeaxanthin derived from the plant extract/oleoresin containing xanthophylls/xanthophylls esters which is safe for human consumption and useful for nutrition and health applications. More particularly the present invention relates to a xanthophyll composition containing at least 80% by weight of total xanthophylls, of which the trans-lutein content is at least 80% and the remaining being zeaxanthin isomers, namely (R,R)-zeaxanthin and (R,S)-zeaxanthin derived from the plant extracts/oleoresin containing xanthophylls/xanthophylls esters which is safe for human consumption and useful for nutrition and health applications.

[0002] The xanthophyll composition of the present invention is useful as an ingredient in nutrition and health applications, as an additive and / or colorant for food and feed applications.

• Background of the invention :

[0003] The macula is in the center of the retina, directly behind the lens in the eye. It is a tiny area with a yellow color consisting of xanthophylls like lutein, (R,R)-zeaxanthin and (R,S)-zeaxanthin and hence called macular xanthophylls. These act as antioxidants protecting the retina from oxidative degradation and help in sharp vision needed to read, write, drive and see objects clearly. A life time slow and steady damage of the macula can lead to age related macular degeneration (AMD) and cataract. The macular xanthophylls in the diet or supplementation can help in maintaining healthy eyes. Lutein and (R,R)-zeaxanthin can be derived from fruits and vegetables while (R,S)-zeaxanthin from sea foods or dietary supplements or from bio conversion of lutein within the body. Of the various classes of the pigments, the carotenoids are among the most widely distributed in nature with red, yellow and orange color having varied functions like light harvesting and protection against destructive photo-oxidation in terrestrial plants.

[0004] Although specific carotenoids have been identified in various fruits and vegetables, bird feathers, egg-yolk, poultry skin, crustaceans and macular eye region, they are especially abundant in marigold petals, corn and leafy vegetables. The correlation between dietary carotenoids and carotenoids found in human serum and plasma indicate that only selected groups of carotenoids make their entry into the human blood stream to exert their effect. Each carotenoid shows an individual pattern of absorption, plasma transport and metabolism.

[0005] Carotenoids absorb light in the 400-500 nm region of the visible spectrum. This physical property imparts the characteristic yellow/red colour to the pigments. Carotenoids contain a conjugated backbone composed of isoprene units, which are usually inverted at the center of the molecule, imparting symmetry. Changes in geometrical configuration about the double bonds result in the existence of many cis-and trans-isomers. Mammalian species do not synthesize carotenoids and therefore these have to be obtained from dietary sources such as fruits, vegetables and egg yolks. In the recent years, carotenoids have been reported to have several health benefits, which include prevention and protection against serious health disorders.

[0006] Carotenoids are non-polar compounds classified into two sub-classes, namely, polar compounds called xanthophylls or oxy-carotenoids and non-polar hydrocarbon carotenes like beta-carotene, lycopene, etc. Both the sub-classes have at least nine conjugated double bonds responsible for the characteristic colors of the carotenoids. Xanthophylls have ring structures at the end of the conjugated double bond chain with polar functions like hydroxyl or keto group. The examples for xanthophylls include lutein, zeaxanthin, capsanthin, canthaxanthin, beta-cryptoxanthin, astaxanthin, etc. As natural colorants and also for their role in human health, xanthophylls like lutein, (R,R)-zeaxanthin and (R,S)-zeaxanthin have attracted the renewed attention of scientists and researchers in the biomedical, chemical and nutritional field in recent years.

[0007] Lutein and zeaxanthin contribute to yellow and orange-yellow colors respectively. Lutein and zeaxanthin can be present in plant material in the free form and also in ester form. Lutein is present in green leafy vegetables like spinach, kale and broccoli in the free form; fruits like mango, orange and papaya; red paprika, algae, yellow corn, contain lutein in the form of its esters. It is also present in the blood stream and various tissues in human body and particularly in the macula, lens and retina of the eye.

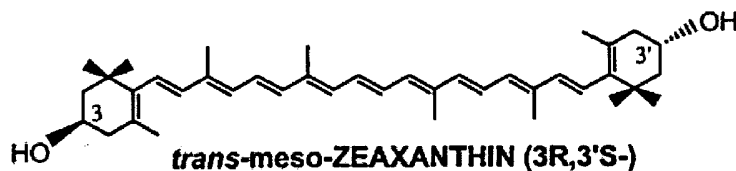
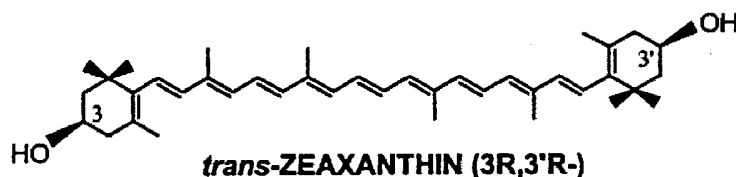
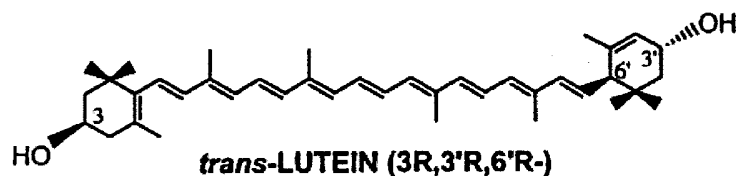
[0008] Lutein is chemically designated as beta - ϵ - carotene 3,3'-diol. Zeaxanthin is formed by the addition of two hydroxy groups to beta-carotene. Since the hydroxy positions are in 3 and 3'-, the chemical name for zeaxanthin is beta, beta-carotene-3,3'-diol. The common name of zeaxanthin is derived from zeaxanthin because this carotenoid was first identified in corn (Zea mays).

[0009] It can be seen below that lutein is not symmetrical as the position of double bond in the left ring is not identical

with the double bond position in the right ring. Zeaxanthin is completely symmetrical with regards to left and right rings due to an extra conjugated double bond compared to lutein.

[0010] Xanthophylls can show both optical (R- and S-stereo isomers) and geometrical isomers (trans, E- and cis, Z-). The conformation of R- and S-stereo isomers is based on CD spectral and chiral column HPLC studies while the conformation of cis- and trans-isomers is based on electronic, infrared, NMR, HPLC-MS and HPLC-NMR online spectroscopy studies. It is well known that when an organic molecule has a carbon atom with four different types of atoms or groups attached to it, that carbon atom is designated as chiral carbon atom. The chiral carbon atom is responsible for two different spatial arrangements leading to the formation of optical isomers while the number of double bonds of the polyene chain and the presence of a methyl group and the absence of steric hindrance decide the number of trans- and cis-isomers. In the case of trans-zeaxanthin, the carbon atoms at 3 and 3' positions in the two end rings are both chiral atoms.

[0011] Thus, trans-zeaxanthin has two chiral centers at the carbon atoms C3 and C3', based on the positions of the secondary hydroxy groups attached to them. Therefore, there are four possible stereo isomers of trans-zeaxanthin namely, (3R,3'R)-isomer, (3S,3'S)-isomer and (3R,3'S)- or (3S,3'R)-isomer. In these isomers (3R,3'S)- and (3S,3'R)- are identical. Thus, there are three chiral isomers of trans-zeaxanthin. The isomer causing rotation of polarized light in a right handed manner is called R-stereo isomer, the isomer causing left handed rotation S-stereo isomer and the third isomer possessing a two fold opposite effects (R,S; optically inactive) which is called meso-form of zeaxanthin. The structural formulae of lutein, (R,R)-zeaxanthin and (R,S)-meso zeaxanthin are given below.



Chemical structures of macular xanthophylls

[0012] The conjugated double bonds of lutein and zeaxanthin contribute to the distinctive colors of each pigment, and also influence the ability of these to quench singlet oxygen. Due to the extra conjugated double bond, zeaxanthin is believed to be a stronger anti-oxidant compared to lutein.

[0013] The macular pigment of the eye is composed primarily of three xanthophyll pigments (or macular xanthophylls), namely (3R,3'R,6'R)-lutein, (3R,3'R)-zeaxanthin and (3R,3'S)-zeaxanthin in the order 36, 18 and 18% of the total carotenoid content of the retina along with the remaining 20% consisting of minor carotenoids like oxo-lutein, epi-lutein and ϵ -, ϵ -carotene 3,3'-dione (J. T. Landrum and R. A. Bone, Lutein, Zeaxanthin and the Macular Pigment, Arch. Biochem. Biophys., 385, 28-40, 2001).

[0014] Although these xanthophyll pigments are found throughout the tissues of the eye, the highest concentration is seen in the macula lutea region of the retina, including a central depression in the retina called fovea. The concentration of xanthophyll pigments increases progressively towards the center of the macula and in the fovea, the concentration of these xanthophyll pigments are approximately thousand fold higher than in other human tissues. (Landrum et al., Analysis of Zeaxanthin Distribution within Individual Human Retinas, Methods in Enzymology, L. Packer (editor) 213A, 457-467, Academic Press 1992). The fovea is a relatively small area within the macula, in which the cone photoreceptors reach their maximal concentration. About 50% of the total amounts of the xanthophylls are concentrated in the macula where zeaxanthin dominates over lutein by ratio of 2:1 (Handelman et al., Measurements of Carotenoids in Human and Monkey Retinas, in Methods in Enzymology, L. Packer (editor) 213A, 220-230, Academic Press, NY, 1992; Billsten et

al., Photophysical Properties of Xanthophylls in Carotene Proteins from Human Retina, Photochemistry and Photobiology, 78, 138-145, 2003). At the center of the retinal fovea, zeaxanthin is 50:50 mixture of (trans-3R,3'R)-zeaxanthin and (trans-3R,3'S)-zeaxanthin along with small quantity of (3S,3'S)-zeaxanthin (J. T. Landrum and R. A. Bone, Lutein, Zeaxanthin and The Macular Pigment, Arch.Biochem.,Biophy., 385, 28-40, 2001).

[0015] The fovea is particularly important for proper visual function (eg, acuity) disease and damage to this area is known to result in legal blindness. For example, age-related macular degeneration (AMD) is characterized by pathological changes in the retina, retinal pigment epithelium (RPE) and/or the choroids and preferentially affects the macular region of the retina. This is the leading cause of irreversible vision loss in the United States among those more than 65 years old and there is no established treatment available for most patients. The loss of central vision results in the possible inability to recognize faces, to read or write or drive a car and therefore has a significant effect on an individual's ability to live independently. There is ample epidemiological evidence which supports a role for dietary intake of lutein and zeaxanthin in different isomeric forms in protection against age-related cataract and macular degeneration. The detection of oxidation products of lutein and zeaxanthin in the human retina supports the hypothesis that dietary lutein and zeaxanthin may act as antioxidants in the macular region. (Khachik et al., Identification of Lutein and Zeaxanthin Oxidation Products in Human and Monkey Retinas, Invest.Ophthalmol.and Vis.Sci.,38,1802-1811,1997)

[0016] Of the 40 to 50 carotenoids typically consumed in the human diet, lutein and zeaxanthin, are deposited at an up to 5 fold higher content in the macular region of the retina as compared to the peripheral retina. Zeaxanthin is preferentially accumulated in the foveal region, whereas lutein is abundant in the perifoveal region.

[0017] Regarding the location of xanthophylls at a cellular level, they are reported to be bound to specific proteins referred to as xanthophylls binding protein (XBP). The XBP is suggested to be involved in the uptake of lutein and zeaxanthin from the blood stream and stabilization of the same in the retina. The study of xanthophylls and XBP by femto-second transient absorption spectroscopy showed better stability for (3R,3'S)-zeaxanthin enriched XBP compared to (3R,3'R)-zeaxanthin while the photo physical properties of the xanthophylls: (3R,3'R)-zeaxanthin and (3R,3'S,meso)-zeaxanthin are generally identical. It is likely that the meso-zeaxanthin is better accommodated with XBP wherein the protein protects the xanthophylls from degradation by free radicals. Thus, the complex may be a better antioxidant than the free xanthophylls, facilitating improved protection of ocular tissue from oxidative damages. (Billsten et al., Photophysical Properties of Xanthophylls in Caroteno proteins from Human Retina, Photochemistry and Photobiology, 78, 138-145, 2003)

[0018] Several functions have been attributed to macular pigments including the reduction of the damaging effects of photo-oxidation from blue light absorbed by the eye, reduction of the effects of light scatter and chromatic aberration on visual performance, and protection against the adverse effects of photochemical reactions because of the antioxidant properties of the carotenoids.

[0019] The ability to increase the amount of macular pigment by dietary supplementation with lutein has been demonstrated (Landrum et al., Dietary Lutein Supplementation Increases Macular Pigment, FASEB. J, 10, A242, 1996). The reduced vision function due to cataract and the adult blindness due to AMD can be substantially controlled by consuming fruits and vegetables and dietary supplements containing lutein and (R,R)-zeaxanthin and (R,S)-zeaxanthin available from sea foods denying the vegetarian population. Although (R,S)-zeaxanthin present in eye is considered a metabolic product originating from lutein, the need for dietary supplementation of (R,S)-zeaxanthin is now recognized to improve the macular pigment density. (Landrum and Bone, Functional Foods and Nutraceuticals, 1 Sep. 2001). Similarly, the study has shown that (R,R)-zeaxanthin gains entry to blood and finally to macula. (Breithaupt et al., Comparison of Plasma Responses in Human subjects after the Ingestion of (3R,3'R)-zeaxanthin Dipalmitate from Wolfberry(Lycium barbarum) and Non-esterified (3R,3'R)-zeaxanthin using Chiral HPLC ,Brit. J. Nutr. 91, 707-713, 2004). Lutein and zeaxanthin dietary supplements in human trials have shown to raise the macular pigment density and serum concentrations of these carotenoids (Bone *et.al.,Lutein and Zeaxanthin Dietary Supplements Raise Macular Pigment Density and Serum Concentrations of These Carotenoids in Humans,J.Nutr.,133,992-.998,2003).

• Dietary Sources of Lutein and Zeaxanthin

[0020] Lutein is a common carotenoid found in most fruits and vegetables, while zeaxanthin in the (R,R)-isomer form is present only in minute quantities in most fruits and vegetables. Dietary sources of zeaxanthin are limited to greens, certain yellow/orange fruits and vegetables such as corn, nectarines, oranges, papaya, persimmons and squash. Capsicum annum is another most common spice widely used which is a good source of zeaxanthin. Wolfberry (Lycium barbarum), fructus lycii or Gou Qi Zi plant has small red berries which are commonly used in Chinese home cooking and has been shown to have a high content of zeaxanthin (mainly as zeaxanthin dipalmitate) but negligible amounts of lutein. The dried fruit of wolfberry is prescribed by Chinese herbalists as a therapeutic agent for a number of eye diseases. In France, lutein dipalmitate (Helenien) isolated from the blossom leaves of Helenium autumnale is reported to be used for the treatment of the visual disorders.(Wolfgang Gau,Hans-Jurgen Ploschke and Christian Wunsche, Mass Spectrometric Identification of Xanthophylls Fatty Acid Esters From Marigold Flowers(Tagetes erecta) Obtained by HPLC and

Craig Counter Current Distribution ,J.Chrom. 262,277-284,1983)

[0021] As already mentioned earlier, the dietary source of meso-zeaxanthin is mainly from seafoods like shrimps, fish, turtle, etc, thereby the vegetarian population is deprived of meso-zeaxanthin. However, there is a patent available for pharmaceutical composition containing meso-zeaxanthin for the treatment of retinal disorders like increasing the deposition of macular pigments in the human eye and therapeutic treatment or prophylaxis of AMD (Howard et al., Meso-zeaxanthin Formulations for Treatment of Retinal Disorders , U.S. Pat. No. 6,329,432,2001).

[0022] Lutein and zeaxanthin occur naturally in trans-isomeric form in fruits, vegetables and flowers (marigold). Because of processing conditions due to heat and light, a small percentage of trans- is converted into cis-isomeric form. Therefore, the preferred bio-available form is trans-isomeric as evidenced from the data of geometric isomers compositional analysis of human plasma. (Khachik et al., Isolation and Structure Elucidation of Geometric Isomers of Lutein, Zeaxanthin in Extracts of Human Plasma, J. Chrom. 582, 153-156, 1992). In view of this, it is desirable to use the trans-isomeric form of lutein and zeaxanthin as (R,R)-, (R,S)- in dietary supplements.

[0023] To date, little is known about the mechanism of formation, uptake and deposition of meso-zeaxanthin in the retina of the eye. Khachik et al. have reported the presence of 2-3% of (3R,3'S, meso)-zeaxanthin in twenty normal human plasma samples and proposed the metabolic pathways of its formation from dietary lutein and zeaxanthin. It is not clear whether the deposition of meso-zeaxanthin in the retina routes through serum or are produced from lutein/zeaxanthin within the retina. (Khachik et al., in a chapter on Dietary carotenoids and their metabolites as potentially useful chemo protective agents against cancer, in "Antioxidant food supplement in human health, Eds. Packer et al., Academic Press London, page 203-29, 1999). However, Breithaupt et al. did not find the presence of meso-zeaxanthin in human plasma obtained 24 hrs after ingestion of (3R,3'R)-zeaxanthin (ester or free form) in a single blind cross over study using two groups each consisting of six volunteers. The chiral LC-APCI-MS was used for detection in the pooled plasma sample. (Breithaupt et al., Comparison of plasma responses in human subjects after the ingestion of 3R,3'R-zeaxanthin Dipalmitate from Wolfberry(Lycium barbarum) and Non-esterified 3R,3'R-zeaxanthin using Chiral HPLC ,Brit. J. Nutr. 91, 707-713,2004).

[0024] There is evidence and reasons supporting the hypothesis that the carotenoids lutein, zeaxanthin and meso-zeaxanthin are readily bio-available and consequently increase macular pigment levels (Landrum and Bone, Meso-zeaxanthin-A Cutting Edge Carotenoid, Functional Foods and Nutraceuticals, 10 Sep. 2001; Bone et al. Macular Pigment Response to a Supplement Containing Meso-zeaxanthin, Nutr.Metabol.11.1-8 (2007); Bone et al., Macular Pigment Response to a Xanthophyll Supplement of Lutein, Zeaxanthin and Meso-zeaxanthin.Proc.Nutr.Soc.,105A,(2006); Thurnham et al., Macular Zeaxanthin and Lutein -a Review of Dietary Sources and Bio-availability and Some Relationship with Macular Pigment Optical Density and Age-related Macular Disease, Nutr.Res.Reviews,20,163-179(2007); Thurnham et al., A Supplementation Study in Human Subjects with a Combination of meso-zeaxanthin, (3R,3'R)-Zeaxanthin and (3R,3'R,6'R)-Lutein,Brit.J.Nutr.99,1-8 ,2008); E.E.Connolly et al., Augmentation of macular pigment following supplementation with all three carotenoids: An exploratory study" Current Eye Res.,35, 335-351 (2010).

[0025] In present days, there is high demand for xanthophyll crystals containing high amounts of trans-lutein and/or zeaxanthin for its use as antioxidants, prevention of cataract and macular degeneration, as lung cancer-preventive agent, as agents for the absorption of harmful ultra-violet light from sun rays and quencher of photo-induced free radical and reactive oxygen species, etc. A number of commercial products from natural source are now available to facilitate the formulation of industrial and commercial products with lutein or (R,R)-zeaxanthin. However, to our knowledge xanthophyll composition containing all the essential macular xanthophylls and high concentrations of particularly trans-lutein at least 85 % and balance comprising of (R,R)-zeaxanthin and (R,S) -zeaxanthin in equal or higher ratios derived from the same natural source (marigold flower petals) as commercial lutein or zeaxanthin are not available. Evidence of the protective role of trans-lutein , (R,R)-zeaxanthin and (R,S) -zeaxanthin in maintaining eye health has been found based on correlation between dietary supplements vs serum levels and the macular pigment density (Bone et al , Macular Pigment Response to a Supplement Containing Meso-zeaxanthin, Lutein and Zeaxanthin ,Nutr.Metabol.11.1-8(2007); Bone et al., Macular Pigment Response to a Xanthophyll Supplement of Lutein,Zeaxanthin and Meso-zeaxanthin.Proc.Nutr.Soc.,105A,(2006); Thurnham et al., A Supplementation Study in Human Subjects with a Combination of Meso-zeaxanthin,(3R,3'R)-zeaxanthin and (3R,3'R,6'R)lutein,Brit.J.Nutr.99,1-8(2008).

Prior art:

[0026] The macular pigment of the eye is composed chiefly of lutein , (R,R)-zeaxanthin and (R,S)-zeaxanthin in the approximate ratio of 2: 1:1 in the retina. These pigments represent 72% of the total carotenoids in the eye and the balance being other carotenoids (Landrum and Bone , Lutein Zeaxanthin and the Macular Pigments , Arch.Biochem..Biophys. 385,28-40 ,2001). The predominant xanthophylls pigment in the diet is lutein and comes from fruits and vegetables. The average intake of lutein in the USA is between 1-3 mg per day which includes about 10-20% (R,R)-zeaxanthin (E.Y .Chew and San Gio Vanni , "Lutein" in Encyclopedia of Dietary Supplements ,page 409-420,2005 published by Marcel Dekker). (R,S)-zeaxanthin is not found in normal diet but present in certain sea foods like shrimp, fish and turtle.

(Maoka et.al., The First Isolation of Enantiomeric and Meso-zeaxanthin in Nature. *Comp. Biochem. Physiol.*, 83B, 121-124, 1986). In the recent years, substantial amounts of zeaxanthin, namely (R,R)- and (R,S)-zeaxanthin, are reported to be present in the chicken egg yolks in Mexico originating from chicken feeds containing both (R,R)- and (R,S)-zeaxanthin. (Thurnham et.al., A Supplementation Study in Human Subjects with a Combination of Meso-zeaxanthin, (3R,3'R)-zeaxanthin and (3R,3'R,6'R)-lutein, *Brit.J.Nutr.* 99, 1-8 (2008)). During the last 5 years, dietary supplements containing (R,S)-zeaxanthin are available in US markets sold under the brand names "Lutein Plus" and "LMZ3" and in Europe as "Lutein Plus" and "Macushield"

[0027] In addition, there are pharmaceutical formulations containing (R,S)-zeaxanthin for increasing macular pigment density in the human eye and for therapeutic treatment or prophylaxis of diseases and disorders of macula. (Howard et.al., Meso-zeaxanthin Formulations for Treatment of Retinal Disorders, US Patent No. 6,379,432, 2001). The dietary lutein supplements chiefly contain lutein 80-90% and low amounts of zeaxanthin and total absence of (R,S)-zeaxanthin. The xanthophyll composition of blended samples: namely Lutein Plus; lutein 50%, (R,R)-zeaxanthin 13% and (R,S)-zeaxanthin 37%; lutein 54%, (R,R)-zeaxanthin 6% and (R,S)-zeaxanthin 40% (Thurnham et al., A Supplementation Study in Human Subjects with a Combination of Meso-Zeaxanthin, (R,R)-zeaxanthin and Lutein, *Brit.J.Nutr.* 99, 1-8 (2008); Quantum Nutritionals, MI 48390, USA; Lutein 25%, (R,R)-zeaxanthin 6% and (R,S)-zeaxanthin 68%; Bone et al., Macular Pigment Response to a Supplement Containing Meso-zeaxanthin, Lutein and Zeaxanthin, *Nutri.Metabol* 4, 12, 2007; Meso-zeaxanthin Concentrate, lutein 5%, (R,R)-zeaxanthin 5% and (R,S)-zeaxanthin 85%; yolk lyophilised from chicken eggs lutein 34%, (R,R)-zeaxanthin 12.80% and (R,S)-zeaxanthin 7.20% and other carotenoids (Thurnham, Macular Zeaxanthin and Lutein-A Review of Dietary Sources and Bio-availability and Some Relations with MPOD and ARMD, *Nutri.Res.reviews* 20, 163-179, 2007). Pure (R,S)-zeaxanthin more than 99% purity (Schlatterer et al., Quantification of (3R,3'R)-zeaxanthin in Plant Derived Food by diastereoisomeric dilution assay applying Chiral HPLC, *J.Chromatography A*, 1137, 216-222, 2006); (R,S)-zeaxanthin (synthetic) 99% (Ernst et al., US Patent NO. 6,743,954, 2004); xanthophyll composition lutein 3.53%, (R,R)-zeaxanthin 5.77% and (R,S)-zeaxanthin 90.57% (Kumar et al., US Patent Application Publication No. 2007/0265351). Recently, a combination of dietary supplements cobeadlet formulation consisting of lutein 2 mg, zeaxanthin 0.5 mg and (R,S)-zeaxanthin 0.5 mg is reported for inhibiting the process of macular degeneration and promoting healthy vision (Lang, Composition and methods for inhibiting the progression of macular degeneration and promoting healthy vision, US Patent No. 7,267,830, 2007). A process for the preparation of xanthophyll crystals comprising at least 85% xanthophylls out of which the trans-lutein content is at least 90%, the remaining being zeaxanthin, trace amounts of cis-lutein and other carotenoids, is disclosed in US 6 743 953.

[0028] As early as in 1946, Karrer and Jucker reported the sodium ethoxide catalyzed isomerization reaction of lutein to zeaxanthin (P. Karrer and E. Jucker, *Helv. Chim. Acta*, 30, 266, 1947). Later in 1971-72 Buchecker et al. assigned R-chirality to lutein based on PMR analysis and attempts to isomerize lutein to R,R-zeaxanthin failed (*Chimia*, 25, 192, 1971; *ibid*, 26, 134, 1972). Andrewes et al. reported the stereochemical aspects of isomerization reaction of (3R,3'R,6'R)-lutein (optically active) which resulted in (3R,3'S)-zeaxanthin which was trans-isomeric and optically inactive based on CD spectral studies (Isomerization of Epsilon-carotene to Beta-carotene and Lutein to Zeaxanthin, *Acta Chem. Scand.*, B28, 139, 1974). The above process results in low yield of 10 to 15% optically inactive (3R,3'S, meso)-zeaxanthin and uses benzene and DMSO which are objectionable for use in food and health supplements.

[0029] Rodriguez has described a method of isomerising lutein to yield a mixture of zeaxanthin epimers by employing non aqueous media and heating a mixture of alkali and propylene glycol. Though the circular dichroism spectrum indicated the formation of meso-isomer of zeaxanthin, no attempts were made to quantify the meso-zeaxanthin content and also provide the composition of the isomerised products. (U.S. Pat. No. 5,973,211, 1999). According to our knowledge, hitherto food grade xanthophyll composition containing at least 80% by weight of total xanthophylls, higher levels of trans-lutein content (70 to 80%) and the remaining being (R,R)-zeaxanthin and (R,S)-zeaxanthin is not hitherto reported. Such a composition will form an ideal and essential dietary supplements which help in maintaining healthy vision. Further, the composition may be deemed to be safe based on the factors supporting reagents employed in the process and the literature data available regarding the toxicological safety for the similar individual xanthophylls. (Kruger et al., *Food & Chem. Toxicol.*, 40, 1535-1549 (2002); Chang, Thirteen week Toxicity of Meso-zeaxanthin in Han Wistar Rats with a Four Week Recovery Gene Logic No. 156704370 (2006).

[0030] Humans consume 1 to 3 mg lutein per day and the lutein: zeaxanthin ratio in the diet is about 5:1, (Petra A Thürmann, Wolfgang Schalch, Jean-Claude Aebischer, Ute Tenter and William Cohn, Plasma kinetics of lutein, zeaxanthin, and 3-dehydro-lutein after multiple oral doses of a lutein supplement, *American Journal of Clinical Nutrition*, Vol. 82, No. 1, 88-97, July 2005; Nebeling LC, Forman MR, Graubard BI, Snyder RA. Changes in carotenoid intake in the United States: the 1987 and 1992 National Health Interview Surveys. *J Am Diet Assoc*, 99:1-6, 1997; Le Marchand L, Hankin JH, Bach F, et al. An ecological study of diet and lung cancer in the South Pacific. *Int J Cancer*, 63:18-23, 1995. Mohamedshah F, Douglas JS, Amann MM, Heimbach JM. Dietary intakes of lutein + zeaxanthin and total carotenoids among Americans age 50 and above. *FASEB J*, 13:A554(abstr), 1999)

[0031] The plasma lutein:zeaxanthin ratio is 4 or 5:1. (Emily Chew and John Paul SanGiovanni, in *Encyclopedia of Dietary Supplements*, Ed. Paul Coates, Marcel Dekker, pages 409-421, 2005)

[0032] Under the circumstances explained above, it is desirable and useful for industry and nutritional product formulators to have a xanthophyll concentrate consisting of all the macular xanthophylls obtained from a commercially scalable process, and made from natural source material same as that which is already accepted by the market for lutein, (R,R)-zeaxanthin and (R,S)-zeaxanthin. The product prepared should have 5:1 lutein :zeaxanthin ratio, as found in the regular diet and in plasma. The product so prepared should also be made from safe solvents (GRAS) for producing dietary supplements suitable for human consumption, with minimum solvent residues and specifications of lutein and zeaxanthin isomers keeping in mind visual function and market requirements.

• **Objectives of the present invention:**

[0033] Therefore, the main objective of the present invention is to provide a xanthophyll composition containing macular pigments consisting of trans-lutein, and zeaxanthin isomers, namely (R,R)- zeaxanthin and (R,S)- zeaxanthin derived from the plant extract/oleoresin containing xanthophylls/xanthophylls esters which is safe for human consumption and useful for nutrition and health care, which comprises at least 80% by weight total xanthophylls, of which the ratio of trans-lutein and zeaxanthin isomers is in the range of 4:1 to 6:1 and the ratio of the isomers of zeaxanthin is in the range 80 to 20:20 to 80.

[0034] Yet another objective of the present invention is to provide a xanthophyll composition as defined above, containing at least 85% by weight of total xanthophylls, out of which the trans-lutein content is at least 85% by weight and the remaining 15% being zeaxanthin isomers, namely, (R,R)-zeaxanthin and (R,S)-zeaxanthin derived from the plant extract/oleoresin containing xanthophylls/xanthophylls esters which is safe for human consumption and useful for nutrition and health care.

[0035] Yet another objective of the present invention is to provide a xanthophyll composition as defined above, wherein the composition contains at least 85% by weight of total xanthophylls, out of which at least 80% by weight being trans-lutein, the remaining 15% by weight being zeaxanthin isomers, namely (R,R)-zeaxanthin and (R,S)-zeaxanthin derived from the plant extract/oleoresin containing xanthophylls/xanthophylls esters which is safe for human consumption and useful for nutrition and health care.

[0036] Still another objective of the present invention is to provide a process defined by the claims for the preparation of the xanthophyll composition containing macular pigments consisting of trans-lutein, zeaxanthin isomers, namely (R,R)-zeaxanthin and (R,S)-zeaxanthin derived from the plant extract/oleoresin containing xanthophylls/xanthophylls esters which is safe for human consumption and useful for nutrition and health care

[0037] The above mentioned objectives have been achieved by the present invention based on our following findings that:

a) The saponification step to convert xanthophyll esters present in plant extract / oleoresin into the de-esterified form can be combined with limited isomerization of lutein to produce xanthophyll composition containing higher amount of trans-lutein, the remaining being zeaxanthin isomers namely, (R,R)-zeaxanthin and (R,S)-zeaxanthin and traces of other carotenoids derived from the plant extract/oleoresin containing xanthophyll/xanthophylls esters which is safe for human consumption and useful for nutrition and health care.

b) in the saponification step, potassium hydroxide or sodium hydroxide can be dissolved in 1-propanol with out the addition of water.

c) the temperature of the saponification / isomerization can be between 70 to 100 Deg C preferably around at 95 degree and the period of saponification can be 1-2 hrs. and

d) the ethyl acetate employed in the process can be recovered and used if required, there by making the process economical.

• **Summary of the Invention:**

[0038] Accordingly, the present invention provides a xanthophyll composition containing macular pigments consisting of trans-lutein, zeaxanthin isomers, namely, (R,R)-zeaxanthin and (R,S)-zeaxanthin, derived from the plant extract/oleoresin containing xanthophylls/xanthophylls esters which is safe for human consumption and useful for nutrition and health care which comprises of at least 80% by weight is total xanthophylls, of which the ratio of trans-lutein and zeaxanthin isomers is in the range of 4:1 to 6:1 and the ratio of the isomers of zeaxanthin being in the range of 80 to 20 : 20 to 80. In some embodiments, the ratio of trans-lutein and zeaxanthin isomers is at a ratio of about 5:1.

[0039] According to another embodiment of the present invention there is provided a xanthophyll composition wherein the composition contains at least 85% by weight of total xanthophylls, of which the trans-lutein content is at least 85% and the the ratio of trans-lutein and zeaxanthin isomers being in the range of 4:1 to 6:1 and the ratio of the isomers of zeaxanthin being in the range of 80 to 20 : 20 to 80

[0040] According to still another embodiment of the present invention there is provided a xanthophyll composition as

defined above,

wherein the composition contains at least 85% by weight of total xanthophylls, of which at least 80% by weight being trans-lutein, the remaining 15% by weight being zeaxanthin isomers, namely (R,R)-zeaxanthin and (R,S)-zeaxanthin.

[0041] According to further embodiment of the present invention there is provided a process for the preparation of a xanthophyll composition containing macular pigments consisting of trans-lutein, zeaxanthin isomers, namely (R,R)-zeaxanthin and (R,S)-zeaxanthin derived from the plant extract/oleoresin containing xanthophylls/xanthophylls esters which is safe for human consumption and useful for nutrition and health care. which comprises :

(a) saponifying and partially isomerising simultaneously the xanthophyll esters present in the plant extract / oleoresin containing xanthophyll esters by admixing the extract /oleoresin with alkaline solution of 1-propanol, the ratio of alkali and 1-propanol being in the range of 1:0.5 to 1:1 by weight / volume., , heating the resultant mass at a temperature in the range 70-100 degree C, preferably 95 Deg C for a period in the range of 1 to 5 hrs to obtain a saponified / isomerised crude concentrate

(b) admixing the resultant saponified / isomerised crude concentrate obtained in step (a) with water, the ratio of the concentrate and water used being in the range from 1: 2 to 1:3 volume/volume, to form a diluted oily mixture

(c) extracting the diluted oily mixture obtained in step (b) with ethyl acetate, the ratio of diluted oily mixture and ethyl acetate used being in the range of 1:1.5 to 1:2 volume /volume to get an extract containing the xanthophyll composition

(d) evaporating the composition obtained in step (c) to remove ethyl acetate

(e) purifying the composition resulting from step(d). by washing first with non polar and later with polar solvents and filtering

(f) drying the resulting composition under vacuum at a temperature in the range of 40 to 45 Deg C for a period ranging from 48-72 hours.

(g) if desired recovering the ethyl acetate used in step (c) by conventional methods and if required reused and

(h) storing the resulting composition in an inert atmosphere.at - 20 Deg C

[0042] By adjusting the temperature, period and the amount of alkali in the step (a) the ratios in steps (b) and (c), the desired composition of the present invention can be obtained

[0043] It is to be noted that the invention envisages the use of leafy and green vegetables corn, fruits and marigolds as the source for the xanthophylls oleoresin.. But considering that lutein is present along with zeaxanthin in free form associated with large amounts of chlorophyll and other undesirable carotenoids in most of the fruits, though according to the present invention the use of leafy and green vegetables corn, fruits is possible and considering the low concentration of lutein and zeaxanthin in the above materials and further the elaborate steps of purification which is required being not economical, marigold is the preferred choice as the starting material for the preparation of the composition of the present invention

[0044] Specifically, commercially available food grade marigold oleoresin produced by hexane extraction can be used as starting material (Kumar et.al Process for the Preparation of Xanthophylls Crystals, US Patent No. 6,743,953,2004 ;Kumar US Patent No .6,737,535, 2004) for the preparation of the xanthophyll composition comprising of trans-lutein, and zeaxanthin isomers.

[0045] Marigold flower (*Tagetes erecta*) is considered to be the best possible commercial source for trans-lutein as it contains lutein mono -and diesters as the major carotenoid constituents. Marigold extract/oleoresin obtained from the dry flower meal contains around 20-40% lutein esters, depending on the cultivar variety and process of extraction. In addition to lutein, marigold also contains 5% (R,R)-zeaxanthin and traces of alpha- and beta- cryptoxanthin and beta carotene. (Khachik US Patent 5,382,714, 1995)

[0046] The alkali used in step (a) may be selected from sodium hydroxide or potassium hydroxide.

[0047] The non-polar solvent used in step (d) may be a hydrocarbon solvent which may be selected from pentane, hexane and heptane, preferably hexane. The polar solvent used in step (e) may be selected from a lower aliphatic alcohol.

[0048] The inert atmosphere used for storing the resulting composition may be maintained inert gas like nitrogen

• Detailed description of the process

[0049] In the present invention the extract containing xanthophyll ester is mixed with 1-propanol in which alkali is

already dissolved. The ratio of alkali to 1-propanol and the plant extract is 0.5-1:0.5-1.0 and 1.0 respectively. The mixture is heated to a temperature of 90 degree C and maintained for 1-5 hours, under agitation. The total xanthophylls in the reaction mixture is determined by Spectrophotometric analysis (AOAC-16th Edition Method 970.64) while the HPLC analysis of the same provides the percentage of trans- lutein and zeaxanthin.(Hadden et al.,J.Agric.Food.Chem, 47,4189-494,1999).

[0050] The saponification of the extract/oleoresin results in the liberation of xanthophylls in free form along with alkali salts of fatty acids. The isomerization reaction converts part of the lutein from marigold into (R,S)-zeaxanthin . The isomerization of lutein to zeaxanthin isomers can be varied by changing process parameters such as alkali:solvent ratio, temperature and duration. The composition of the xanthophylls in the reaction mixture is analyzed by extracting into hexane:acetone:ethanol:toluene(10:7:6:7 v/v)followed by addition of hexane and 10% sodium sulphate solution and analyzing the upper layer by HPLC.

[0051] After obtaining the desired degree of isomerization and the xanthophylls composition with trans-lutein content typically around 85%, the reaction mixture is diluted with water and stirred well at room temperature to obtain an yellow oily layer containing xanthophylls in free form associated with fatty acid ,soaps and impurities

- After transferring this oily layer into a separatory funnel, ethyl acetate is added and the xanthophylls extracted. The ethyl acetate layer is washed twice with an equal volume of de-ionized water. Thus, the fatty acids and soapy materials are removed into water which is then discarded. The ethyl acetate extract is concentrated by distilling off the solvent under reduced pressure to recover ethyl acetate and the crude xanthophyll concentrate.

[0052] The xanthophyll concentrate composition is subjected to purification by agitating with hexane at room temperature for one hour ,followed by filtration. The xanthophyll mass is further washed with ethanol and the resulting orange crystals is dried under vacuum at ambient temperature for 72 hours.

[0053] The composition of the purified xanthophyll product is shown to consist of approximately 80 to 90 % total xanthophylls by weight , by spectrophotometric analysis and the composition of the carotenoids of the xanthophylls 80 to 85% translutein and typically around 15 to 20% zeaxanthin isomers, and sometimes as low as about 11.5%, by HPLC analysis with Cosmosil 5 SL-11-column, 250 4.61 i.d. 5 m, Nacali Tesque co.Ltd. Kyoto,Japan, with acetone: n-hexane (1:9) at a flow rate of 1mL/min. using a Hitachi L 6200 pump and L-4250 UV-Vis detector set at 450 nm .The chiral HPLC was performed for separation and quantitation of the (R,R)-zeaxanthin and (R,S)-zeaxanthin(collectively referred to herein as zeaxanthin isomers), using Sumichiral OA-2000.

[0054] The composition of the present invention contains at least 80% by weight of lutein, which is derived from plant extract/oleoresin containing xanthophylls/xanthophylls esters and its safety has been well established (Kuzhuvelil Bhaskarannair Harikumar et al, Toxicity Profile of Lutein and Lutein Ester Isolated From Marigold Flowers (Tagetes erecta), International Journal of Toxicology, Vol. 27, No. 1, 1-9 (2008). The remaining composition consists of (R,R)-zeaxanthin which is extracted along with lutein and its safety is established along with lutein in the above study. The rest of the composition comprises of (R,S)- isomer of zeaxanthin, which is also formed from lutein. Further, the process for preparing the composition of the present invention is carried out under cGMP (current Good Manufacturing Practice) conditions The process is carried out following ISO 22000 guidelines and with food safety being monitored through HACCP (Hazard Analysis and Critical Control Points) as described there under.

[0055] Therefore, the composition of the present invention meets all the safety requirements and can be regarded as safe for human consumption. As explained in previous paragraphs, (R,S)- isomer of zeaxanthin is present in macula and is formed by the action of enzymes in the body on lutein.

[0056] Therefore, the composition of the present invention comprising of trans-lutein, (R,R)- zeaxanthin and (R,S)-zeaxanthin is safe for human consumption.

[0057] The details of the invention are given in the following examples which are provided to illustrate the invention and therefore should not be considered to limit the scope of the present invention.

Example. 1 :

[0058] Marigold oleoresin (100.3 g) containing 135.40 g/kg xanthophyll content (by spectrophotometric method) was mixed with 50 g potassium hydroxide dissolved in 50 ml 1-propanol. The reaction mixture was heated and maintained at 95.degree.C. for a period of 2 hrs. During the reaction stage the sample was taken for analysis of trans-lutein and zeaxanthin content using HPLC. The reaction mass was stirred with 500 ml distilled water at room temperature .The mixture was taken into a separatory funnel and extracted with equal volume of ethyl acetate. This exercise was done 5 times. The ethyl acetate layer was collected and washed with distilled water for removing the excess alkali, soapy materials and other water-soluble impurities. The ethyl acetate layer was distilled off under reduced pressure to get 72.10g saponified crude extract.

[0059] This crude extract (72 g) obtained as described above was subjected to purification by stirring with 360 ml of

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hexane at room temperature for 1hr, followed by filtration. 26.20g wet of a precipitate was obtained which was washed with 262 ml ethanol at room temp for 1 hr followed by filtration. The resulting orange crystals were vacuum dried at ambient temperature for 72 hrs. and stored under nitrogen atmosphere

[0060] The yield of the xanthophyll composition was 10.40 g having xanthophyll content 83.29 % by weight (as determined by UV/Vis spectrophotometry). The composition of the product was trans-lutein 80.80% and zeaxanthin isomers 19.2% determined by HPLC analysis. The Chiral HPLC analysis (Sumichiral OA-2000 Column; solvent n-hexane :chloroform (48:8) showed (R,R)-zeaxanthin 46.3 % and R,S)-zeaxanthin 53.7%.

Example :2

[0061] Marigold oleoresin (50 g) containing 124.10 g/kg xanthophyll content (by spectrophotometric method) was mixed with 25 g potassium hydroxide dissolved in 25 ml 1-propanol .)The reaction mixture was heated and maintained at 95.degree.C. for a period of 1 hr. During the reaction stage the sample was taken for analysis of trans-lutein and zeaxanthin content using HPLC. The reaction mass obtained was stirred with 250 ml distilled water at room temperature .The mixture was taken into a separatory funnel and extracted with equal volume of ethyl acetate. This exercise was repeated 5 times. The ethyl acetate layer was collected and washed with distilled water for removing the excess alkali, soapy materials and other water-soluble impurities. The ethyl acetate layer was distilled off under reduced pressure to get 30 gm of saponified crude extract.

[0062] This crude extract (30 g) was subjected to purification by stirring with 150 ml of hexane at room temperature for 1hr, followed by filtration. 9 g of the precipitate was obtained which was washed with 90 ml ethanol at room temp for 1 hr followed by filtration . The resulting orange crystals were vacuum dried at ambient temperature for 72 hrs. and stored in nitrogen atmosphere

[0063] The yield of the xanthophyll composition was 4.30 g having xanthophyll content 82.59 % by weight (as determined by UV/Vis spectrophotometry).The composition of the product was 83.32% trans-lutein and 15.32% zeaxanthin isomers determined by HPLC analysis.

Example. 3:

[0064] Marigold oleoresin (50 g) containing 160.07 g/kg xanthophyll content (by spectrophotometric method) was mixed with 25 g potassium hydroxide dissolved in 25 ml 1-propanol .The reaction mixture was heated and maintained at 95.degree.C. for a period of 2 hr. During the reaction stage the sample was taken for analysis of trans-lutein and zeaxanthin content using HPLC during the reaction stage. The reaction mass obtained was stirred with 250 ml distilled water at room temperature .The mixture was taken into a separating funnel and extracted with equal volume of ethyl acetate. This exercise was repeated 5 times. The ethyl acetate layer was collected and washed with distilled water for removing the excess alkali, soapy materials and other water-soluble impurities. The ethyl acetate layer was distilled off under reduced pressure to get 36 g of saponified crude extract

[0065] The resultant crude extract (36.90 g) was subjected to purification by stirring with 185 ml of hexane at room temperature for 1hr, followed by filtration. 10.33 g of the precipitate was obtained which was washed with 103 ml ethanol at room temp for 1 hr followed by filtration . The resulting orange crystals were vacuum dried at ambient temperature for 72 hrs and stored in nitrogen atmosphere .

[0066] The yield of the xanthophyll composition was 7.02 g having xanthophyll content 85.59 % by weight (as determined by UV/Vis spectrophotometry).The composition of the product was 86.50.% trans-lutein and 13.2% zeaxanthin isomers determined by HPLC analysis.

Example 4:

[0067] Marigold oleoresin (52 g) containing 132.2 g/kg xanthophyll content (by spectrophotometric method) was mixed with 26 g potassium hydroxide dissolved in 26 ml 1-propanol . The reaction mixture was heated and maintained at 95.degree.C. for a period of 1 hr. During the reaction stage the sample was taken for analysis of trans-lutein and zeaxanthin content using HPLC . The reaction mass obtained was stirred with 250 ml distilled water)at room temperature .The mixture was taken into a separatory funnel and extracted with equal volume of ethyl acetate. This exercise was repeated 5 times. The ethyl acetate layer was collected and washed with distilled water for removing the excess alkali, soapy materials and other water-soluble impurities. The ethyl acetate layer was distilled off under reduced pressure to get 30.30 g of saponified crude extract.

[0068] The resultant crude extract (30.30 g) was subjected to purification by stirring with 150 ml of hexane at room temperature for 1hr, followed by filtration. The precipitate (8.00 g) obtained was washed with 80 ml ethanol at room temp for 1 hr followed by filtration . The resulting orange crystals were vacuum dried at ambient temperature for 72 hrs and stored in nitrogen atmosphere

[0069] The yield of the xanthophyll composition was 4.40 g having xanthophyll content 81.50 % by weight (as determined by UV/Vis spectrophotometry). The composition of the product was 86.64% trans-lutein and 11.49 % zeaxanthin isomers and trace amounts of other carotenoids as determined by .HPLC.

• Advantages of the invention

[0070]

1. The xanthophyll composition contains

(a) macular pigments such as trans-lutein , (R,R)- zeaxanthin and (R,S)- zeaxanthin in a specific ratio .

(b) at least 80% total xanthophylls ,out of which the trans-lutein is at least 80% and a remaining portion of about 15-20 % typically being zeaxanthin isomers (R,R)- and (R,S)-zeaxanthin respectively.

2.The xanthophyll composition satisfies the safety regulatory considerations because of the use of GRAS reagents and hence safe for human consumption and useful for nutrition and health care.

3. The xanthophyll composition is an one source dietary supplement containing all the essential macular pigments which can help in maintaining eye-health.

4. Many formulators nowadays require active ingredient forms wherein lutein: zeaxanthin isomers ratio is higher than 20:1 which is typical to most of the Marigold Extract products. In order to enhance the zeaxanthin ratio in their finished products supplemental sources of zeaxanthin have to be incorporated in addition to lutein source . In the present invention all the three xanthophylls are present and therefore there is no requirement of addition of any supplementary sources

5. Similarly some formulators seek all three forms of macular carotenoids, i.e. all the 3 pigments found to play a protective role in macular of the retina. (namely, lutein, (R,R)- zeaxanthin, (R,S)- zeaxanthin) Currently, it is difficult to get all three carotenoids from one source and hence often formulators need to use 3 different ingredients to make a balanced formulation with all three macular pigments. It is desirable to have a composition comprising trans-lutein and the two zeaxanthin isomers, (R,R)- zeaxanthin and (R,S)- zeaxanthin. However, formulators have needed to use multiple ingredients from more than one source to obtain the three desired xanthophylls. The formulation herein overcomes this drawback.

6. Some formulators are seeking ingredients where lutein: zeaxanthin isomers is in the ratio of 5:1 (in which additionally(R,R)- zeaxanthin (R,S)-zeaxanthin is in the ratio (1:1) to match the ratio of lutein :zeaxanthin isomers in macular pigment.

7. The **AREDS II** (Age related eye diseases study) study carried out with 4000 subjects assessed the effects of oral supplementation of high doses of macular xanthophylls (i.e., lutein and zeaxanthin) have included the dosage of lutein :zeaxanthin in the supplementation in the ratio 5:1(10mg lutein :2 mg zeaxanthin). *ref:https://web.emmes.com/study/areds2/resources/areds2_mop.pdf*. It is expected that a single ingredient which can provide lutein and zeaxanthin in the ratio 5:1 may be of great benefit to formulators, who are eagerly awaiting the outcome of **AREDS II** trial. Currently, this objective is met by using multiple ingredients driving up cost, effort and handling of multiple stock items.

8.The xanthophyll composition would enable the development of a standardised composition with the required ratio of lutein :zeaxanthin or lutein : (R, R)- zeaxanthin :(R,S)- zeaxanthin from a single source.

Claims

1. A xanthophyll composition containing macular pigments consisting of translutein, and zeaxanthin isomers, namely (R,R)-zeaxanthin and (R,S)-zeaxanthin, derived from the plant extract/oleoresin containing xanthophylls/xanthophylls esters which is safe for human consumption and useful for nutrition and health care which comprises at least 80% by weight total xanthophylls, of which the ratio of trans-lutein and zeaxanthin isomers is in the range of 4:1 to 6:1 and the ratio of the isomers of zeaxanthin is in the range of 80 to 20 : 20 to 80.

2. A xanthophyll composition as claimed in claim 1 wherein the composition contains at least 85% by weight of total xanthophylls, of which the trans-lutein content is at least 85%.
3. A xanthophyll composition as claimed in claims 1 wherein the composition contains at least 85% by weight of total xanthophylls, of which at least 80% by weight is trans-lutein, the remaining 15% by weight being zeaxanthin isomers, namely (R,R)-zeaxanthin and (R,S)-zeaxanthin.
4. A process for the preparation of a xanthophyll composition containing macular pigments consisting of trans-lutein, zeaxanthin isomers namely (R,R)-zeaxanthin and (R,S)-zeaxanthin derived from the plant extract/oleoresin containing xanthophylls/xanthophylls esters which is safe for human consumption and useful for nutrition and health care, which comprises :
 - (a) saponifying and partially isomerising simultaneously the xanthophyll esters present in the plant extract / oleoresin containing xanthophyll esters by admixing the extract /oleoresin with alkaline solution of 1-propanol, the ratio of alkali and 1-propanol being in the range of 1:0.5 to 1:1 by weight / volume, heating the resultant mass at a temperature in the range 70-100°C, preferably 95°C for a period in the range of 1 to 5 hrs to obtain a saponified / isomerised crude concentrate;
 - (b) admixing the resultant saponified / isomerised crude concentrate obtained in step (a) with water, the ratio of the concentrate and water used being in the range from 1:2 to 1:3 volume/volume, to form a diluted oily mixture;
 - (c) extracting the diluted oily mixture obtained in step (b) with ethyl acetate, the ratio of diluted oily mixture and ethyl acetate used being in the range of 1:1.5 to 1:2 volume/volume to get an extract containing the xanthophyll composition;
 - (d) evaporating the composition obtained in step (c) to remove ethyl acetate;
 - (e) purifying the composition resulting from step (d) by washing first with non-polar and later with polar solvents, and filtering;
 - (f) drying the resulting composition under vacuum at a temperature in the range of 40 to 45°C for a period ranging from 48-72 hours;
 - (g) if desired recovering the ethyl acetate used in step (c) by conventional methods and if required reused; and
 - (h) storing the resulting composition in an inert atmosphere at -20°C.
5. A process as claimed in claim 4 wherein the plant extract / oleoresin containing xanthophyll esters used is derived from marigold flowers.
6. A process as claimed in claims 4 and 5 wherein the non-polar solvent used in step (e) is selected from a hydrocarbon solvent which is selected from pentane, hexane and heptane, preferably hexane, and the polar solvent used is selected from a lower aliphatic alcohol.

Patentansprüche

1. Xanthophyll-Zusammensetzung, enthaltend Makulapigmente, die aus Translutein und Zeaxanthin-Isomeren, nämlich (R,R)-Zeaxanthin und (R,S)-Zeaxanthin, bestehen, die aus dem Xanthophylle/Xanthophyllester enthaltenden Pflanzenextrakt/Oleoresin abgeleitet sind, die für den Verzehr durch Menschen unbedenklich und zur Ernährung und Gesundheitsvorsorge nützlich ist, die zu wenigstens 80 % ihres Gesamtgewichts Xanthophylle umfasst, deren Verhältnis von Translutein und Zeaxanthin-Isomeren im Bereich von 4:1 bis 6:1 liegt und deren Verhältnis von den Isomeren des Zeaxanthins im Bereich von 80 bis 20 : 20 bis 80 liegt.
2. Xanthophyll-Zusammensetzung nach Anspruch 1, wobei die Zusammensetzung zu wenigstens 85 % ihres Gesamtgewichts Xanthophylle enthält, deren Transluteingehalt wenigstens 85 % beträgt.
3. Xanthophyll-Zusammensetzung nach Anspruch 1, wobei die Zusammensetzung zu wenigstens 85 % ihres Gesamtgewichts Xanthophylle enthält, von denen wenigstens 80 Gewichts-% Translutein sind, wobei die verbleibenden 15 Gewichts-% Zeaxanthin-Isomere sind, nämlich (R,R)-Zeaxanthin und (R,S)-Zeaxanthin.
4. Verfahren zur Herstellung einer Xanthophyll-Zusammensetzung, enthaltend Makulapigmente, die aus Translutein, Zeaxanthin-Isomeren, nämlich (R,R)-Zeaxanthin und (R,S)-Zeaxanthin, bestehen, die aus dem Xanthophylle/Xanthophyllester enthaltenden Pflanzenextrakt/Oleoresin abgeleitet sind, die für den Verzehr durch Menschen unbedenklich und zur Ernährung und Gesundheitsvorsorge nützlich sind, das umfasst:

(a) Verseifen und teilweises, gleichzeitiges Isomerisieren der in dem Pflanzenextrakt/Oleoresin vorhandenen Xanthophyllester durch Vermischen des Extraktes/Oleoresins mit einer alkalischen Lösung aus 1-Propanol, wobei das Verhältnis von Alkali und 1-Propanol im Bereich von 1:0,5 bis 1:1 Gewicht/Volumen liegt, Erhitzen der resultierenden Masse bei einer Temperatur im Bereich von 70-100 °C, vorzugsweise bei 95 °C, für eine Dauer im Bereich von 1 bis 5 Stunden, um ein verseiftes/isomerisiertes Rohkonzentrat zu erhalten,
 (b) Vermischen des in Schritt (a) erhaltenen resultierenden verseiftes/isomerisierten Rohkonzentrats mit Wasser, wobei das Verhältnis des Konzentrats und des verwendeten Wassers im Bereich von 1:2 bis 1:3 Volumen/Volumen liegt, um eine verdünnte ölige Mischung zu bilden,
 (c) Extrahieren der in Schritt (b) erhaltenen verdünnten öligen Mischung mit Ethylacetat, wobei das Verhältnis der verdünnten öligen Mischung und des verwendeten Ethylacetats im Bereich von 1:1,5 bis 1:2 Volumen/Volumen liegt, um einen Extrakt zu erhalten, der die Xanthophyll-Zusammensetzung enthält,
 (d) Verdampfen der in Schritt (c) erhaltenen Zusammensetzung, um Ethylacetat zu entfernen,
 (e) Aufreinigen der aus Schritt (d) resultierenden Zusammensetzung durch Waschen zunächst mit unpolaren und danach mit polaren Lösungsmitteln und Filtern,
 (f) Trocken der resultierenden Zusammensetzung unter Vakuum bei einer Temperatur im Bereich von 40 bis 45 °C für eine Dauer von 48-72 Stunden,
 (g) wenn erwünscht, Zurückgewinnen des in Schritt (c) verwendeten Ethylacetats mittels herkömmlicher Methoden und, wenn erwünscht, Wiederverwendung, und
 (h) Lagern der resultierenden Zusammensetzung unter einer Schutzatmosphäre bei -20 °C.

5. Verfahren nach Anspruch 4, wobei der/das die Xanthophyllester enthaltende Pflanzenextrakt/Oleoresin aus Ringelblumen abgeleitet ist.
6. Verfahren nach Anspruch 4 und 5, wobei das in Schritt (e) verwendete unpolare Lösungsmittel aus einem Kohlenwasserstofflösungsmittel ausgewählt ist, das aus Pentan, Hexan und Heptan ausgewählt ist, vorzugsweise Hexan, und wobei das verwendete polare Lösungsmittel aus einem niederen aliphatischen Alkohol ausgewählt ist.

Revendications

1. Composition de xanthophylle contenant des pigments maculaires constitués de trans-lutéine, et d'isomères de zéaxanthine, plus précisément de (R,R)-zéaxanthine et (R,S)-zéaxanthine, dérivée de l'extrait de plante/oléorésine contenant des xanthophylles/esters de xanthophylles qui est sûre pour une consommation par l'être humain et utile pour la nutrition et les soins de santé qui comprend au moins 80 % en masse au total de xanthophylles, dont le rapport de trans-lutéine et d'isomères de zéaxanthine se trouve dans l'intervalle de 4:1 à 6:1 et le rapport des isomères de zéaxanthine se trouve dans l'intervalle de 80 à 20 : 20 à 80.
2. Composition de xanthophylle selon la revendication 1, dans laquelle la composition contient au moins 85 % en masse au total de xanthophylles, dont la teneur en trans-lutéine est d'au moins 85 %.
3. Composition de xanthophylle selon la revendication 1, dans laquelle la composition contient au moins 85 % en masse au total de xanthophylles, dont au moins 80 % en masse sont de la trans-lutéine, les 15 % en masse restants étant des isomères de zéaxanthine, plus précisément (R,R)-zéaxanthine et (R,S)-zéaxanthine.
4. Procédé pour la préparation d'une composition de xanthophylle contenant des pigments maculaires constitués de trans-lutéine, d'isomères de zéaxanthine plus précisément (R,R)-zéaxanthine et (R,S)-zéaxanthine dérivée de l'extrait de plante/oléorésine contenant des xanthophylles/esters de xanthophylles qui est sûre pour une consommation par l'être humain et utile pour la nutrition et les soins de santé, lequel comprend :
 (a) la saponification et l'isomérisation partielles simultanément des esters de xanthophylles présents dans l'extrait de plante/oléorésine contenant des esters de xanthophylles par mélange de l'extrait/oléorésine avec une solution alcaline de 1-propanol, le rapport d'alcali et de 1-propanol se trouvant dans l'intervalle de 1:0,5 à 1:1 en masse/volume, le chauffage de la masse résultante à une température dans l'intervalle de 70-100 °C, de préférence 95 °C sur une période dans l'intervalle de 1 à 5 h pour obtenir un concentré brut saponifié/isomérisé ;
 (b) le mélange du concentré brut saponifié/isomérisé résultant obtenu dans l'étape (a) avec de l'eau, le rapport du concentré et de l'eau utilisés se trouvant dans l'intervalle de 1:2 à 1:3 volume/volume, pour former un mélange huileux dilué ;

(c) l'extraction du mélange huileux dilué obtenu dans l'étape (b) avec de l'acétate d'éthyle, le rapport de mélange huileux dilué et d'acétate d'éthyle utilisés se trouvant dans l'intervalle de 1:1,5 à 1:2 volume/volume pour obtenir un extrait contenant la composition de xanthophylle ;

(d) l'évaporation de la composition obtenue dans l'étape (c) pour éliminer l'acétate d'éthyle ;

(e) la purification de la composition résultant de l'étape (d) par lavage avec des solvants dans un premier temps non polaires et ensuite polaires, et la filtration ;

(f) le séchage de la composition résultante sous vide à une température dans l'intervalle de 40 à 45 °C sur une période comprise entre 48-72 heures ;

(g) si souhaité la récupération de l'acétate d'éthyle utilisé dans l'étape (c) par des procédés classiques et si exigé la réutilisation ; et

(h) le stockage de la composition résultante dans une atmosphère inerte à -20 °C.

5. Procédé selon la revendication 4, dans lequel l'extrait de plante/oléorésine contenant des esters de xanthophylles utilisé est dérivé de fleurs de souci.

6. Procédé selon les revendications 4 et 5, dans lequel le solvant non polaire utilisé dans l'étape (e) est choisi parmi un solvant hydrocarboné qui est choisi parmi le pentane, l'hexane et l'heptane, de préférence l'hexane, et le solvant polaire utilisé est choisi parmi un alcool aliphatique inférieur.

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Szabadalmi igénypontok

1. Xantofill készítmény, amely transz-luteinből álló makula pigmenteket, továbbá zeaxantin izomereket, nevezetesen (R,R)-zeaxantint és (R,S)-zeaxantint tartalmaz, xantofilleket/xantofill-észtereket tartalmazó növényi extraktumból/gyantatartalmú illóolajból származik, emberi fogyasztás szempontjából biztonságos és táplálkozásra és egészség támogatására alkalmas, amely készítmény tartalmaz legalább 80 tömeg%-ban teljes xantofilleket, ahol a transz-lutein és a zeaxantin izomerek aránya 4:1 - 6:1 tartományban van, és a zeaxantin izomereinek aránya 80-20 : 20-80 tartományban van.

2. Az 1. igénypont szerinti xantofill készítmény, amely készítmény legalább 85 tömeg%-ban tartalmaz teljes xantofilleket, amelyek transz-lutein tartalma legalább 85%.

3. Az 1. igénypont szerinti xantofill készítmény, amely készítmény tartalmaz legalább 85 tömeg%-ban teljes xantofilleket, amelyek legalább 80 tömeg%-a transz-lutein, a maradék 15 tömeg%-ot zeaxantin izomerek, nevezetesen (R,R)-zeaxantin és (R,S)-zeaxantin teszik ki.

4. Eljárás xantofill készítmény előállítására, amely készítmény transz-luteinből álló makula pigmenteket, továbbá zeaxantin izomereket, nevezetesen (R,R)-zeaxantint és (R,S)-zeaxantint tartalmaz, xantofilleket/xantofill-észtereket tartalmazó növényi extraktumból/gyantatartalmú illóolajból származik, emberi fogyasztás szempontjából biztonságos és táplálkozásra és egészség támogatására alkalmas, amely eljárás során

(a) elszappanosítjuk és egyidejűleg részben izomerizáljuk a xantofill-észtereket tartalmazó növényi extraktumban/gyantatartalmú illóolajban jelenlévő xantofill-észtereket az extraktum/gyantatartalmú illóolaj és 1-propanol lúgos oldata összekeverésével, ahol a lúg és az 1-propanol aránya 1:0,5 - 1:1 tömeg/térfogat tartományban van, a képződött masszát 70-100°C tartományba eső hőmérsékleten, előnyösen 95°C-on melegítjük 1-5 óra tartományba eső ideig, így elszappanosított/izomerizált nyers koncentrátumot kapunk;

(b) az (a) lépésben kapott elszappanosított/izomerizált nyers koncentrátumot összekeverjük vízzel, ahol a koncentrátum és az alkalmazott víz aránya 1:2 - 1:3 térfogat/térfogat tartományban van, így hígított olajos keveréket kapunk;

(c) a (b) lépésben kapott hígított olajos keveréket etil-acetáttal extraháljuk, ahol a hígított olajos keverék és az alkalmazott etil-acetát aránya 1:1,5 - 1:2 térfogat/térfogat tartományban van, így xantofill készítményt tartalmazó extraktumot kapunk;

(d) a (c) lépésben kapott készítményt bepárolva eltávolítjuk az etil-acetátot;

(e) a (d) lépésből származó készítményt először nem-poláros, majd poláros oldószerekkel végzett mosással és szűréssel tisztítjuk;

(f) a képződött készítményt vákuumban 40-45°C tartományba eső hőmérsékleten 48-72 óra tartományba eső ideig szárítjuk;

(g) kívánt esetben a (c) lépésben alkalmazott etil-acetátot szokásos eljárásokkal kinyerjük, és kívánt esetben újrahasznosítjuk; és

(h) a képződött készítményt inert légkörben -20°C-on tároljuk.

5. A 4. igénypont szerinti eljárás, ahol az alkalmazott xantifill-észtereket tartalmazó növényi extraktum/gyantatartalmú illóolaj körömvirág virágaiból származik.

6. A 4. és 5. igénypont szerinti eljárás, ahol az (e) lépésben alkalmazott nem-poláros oldószert pentán, hexán és heptán közül kiválasztott szénhidrogén oldószerek közül választjuk, amely előnyösen hexán, és az alkalmazott poláros oldószert rövidszénláncú alifás alkoholok közül választjuk.